

VISIT...

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Red Lobster Trout Vera Cruz Yield: 1 servings

Marinade:

1/4 c Black olives; slice 1/4 c Green olives; slice 1/2 c Olive oil

1/2 c White wine

1 ts Oregano

Trout fillets 1/2 c Onion; chop

1/2 c Green pepper; chop 1/2 c
Tomatoes; chop Mix marinade and let sit
5 minutes. Brush fish with butter, salt
and pepper and place in a baking pan.

Pour marinade over and bake at 350~
for 20 to 25

minutes.